

Food For Life Partnership Award Ceremony – The Crème de la Crème of London Schools

On Tuesday 2nd December, schools from London and the South East were celebrated at the Food For Life Partnership's (FFLP) award ceremony. They have transformed their food culture by serving healthy, fresh meals whilst providing pupils with the opportunity to cook, grow and visit farms.

This day of celebration was hosted by chef and restaurateur Brian Turner CBE and former dinner lady and FFLP co-founder, Jeanette Orrey MBE. Eleven schools were presented with their awards, with an unprecedented four of them being gold.

One of these gold awards was presented to Charlton Manor Primary School. Mr Baker said, "Only last week we achieved both our silver and gold FFLP awards. They recognise the hard work by all staff in the school and the great partnership work between the school and our caterers GS Plus. We are all very proud of this achievement".

Charlton Manor made the leap from FFLP bronze to gold, thanks to GS Plus being accredited with the Soil Association's gold Food for Life Catering Mark award for food quality. Tracey Parnwell from GS Plus, receiving their Catering Mark awards said, "We are very proud to be here. The quality of food for young learners is at the heart of our catering services. We truly believe that by adopting a partnership approach with our clients and really listening to our customers we can achieve an inclusive and vibrant food service. Charlton Manor Primary is an outstanding example of what can be achieved when both client and contractor share the same goals and vision for the service".

All schools had the opportunity to share the highlights of their award and Charlton Manor pupils Jessica and Robert talked about how they encourage younger children to try new foods. Jessica said, "We are their role models and this makes me proud as I am helping them to enjoy their lunch".

Jeanette Orrey added "The Food for Life Partnership started over 10 years ago with the aim of transforming food culture in schools and communities. Today it's fantastic to hear directly from pupils, teachers and cooks how they are using a whole school approach to do this".

Brian Turner CBE said, "It's inspirational hearing how committed schools are to improving the quality of their school food, whilst educating pupils about where their food comes from".

Everyone enjoyed a tasty, locally sourced lunch, made with mainly organic ingredients. Children also had the chance to enjoy a workshop run by the Soil Association's Farm Links team talking about the importance of the bees and the worms.